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STEAMED CRANBERRY AND
OTHER FRUIT PUDDINGS

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For a fitting, and not too expensive finish to the Christmas feast, nothing is nicer than steamed cranberry pudding with cranberry sauce -- not the jellied sauce served with turkey or chicken, but a liquid sauce made especially for this pudding. Winter, of course, is the time to enjoy all the different hot desserts. If cooking them "heats up the house", nobody minds; if they are extra hearty, cold weather appetites can take proper care of them.

The following recipe from the Bureau of Home Economics of the U.S. Department of Agriculture is a standard cake-like mixture which you can use for several steamed puddings. Instead of cranberries you could use 2 cups of drained canned sour cherries, or 1/2 a pound of any of the dried fruits, chopped -- apricots, prunes, dates, peaches, apples, or figs. Most recipes for steamed fig pudding include a teaspoon of vanilla or lemon to tone up the very sweet flavor, and some people prefer to use the same recipe, but bake the pudding for an hour rather than steam it for 2 hours. Drained canned blueberries or tart winter apples would also be good in steamed pudding.

Hard sauce or a hot liquid sauce like lemon or foamy sauce always accompanied the old-fashioned steamed puddings. The cranberry sauce, which gives more of the fruit flavor, is fine with cranberry steamed pudding, and, similarly, a cherry sauce could be made for cherry pudding from the juice of the canned fruit.

Steamed Cranberry Pudding

2 cups cranberries
1-1/2 cups sifted soft-wheat flour
2 teaspoons baking powder
1/4 teaspoon salt

1/4 cup butter or other fat
1/2 cup sugar
2 eggs
1/2 cup milk

Pick over, wash, and dry the cranberries and roll them in 2 tablespoons of the flour. Sift the rest of the flour with the baking powder and salt. Cream the fat, add the sugar and well-beaten eggs, and add to the dry ingredients alternately with the milk. Fold in the cranberries, turn into a buttered mold, cover, and steam for 2 hours. Serve hot with a hot sauce made as follows:

Sauce for Steamed Cranberry Pudding

1 cup sugar	3 cups boiling water
3 tablespoons cornstarch	2 cups cranberries
1/4 teaspoon salt	2 to 4 tablespoons butter

Mix the sugar, cornstarch, and salt. Add 2 cups of boiling water, stir until thickened, cover and cook for 20 minutes in a double boiler. Meanwhile, cook the cranberries with 1 cup of water until soft. Press them through a fine sieve and add this pulp to the cornstarch mixture. Add the fat and serve over the hot cranberry pudding.

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